

Product data sheet

Lactic Acid 60% powder, Food Grade

Description

Lactic Acid 60% powder, Food grade is produced from natural cornstarch by advanced bio-fermentation and refining technology. The lactic acid is white mixed granular powder of lactic acid and Calcium lactate.

Typical applications

- Lactic acid powder can also be used in candy making to improve flavor and reduce sugar conversion
- Acidification of mild-flavored powder drinks

Application Areas

Lactic Acid 60% powder, Food grade can be used as acidulent, flavoring agent and pH regulator in beverages, meat, sourdough, salads and dressings, confectionery and pickled vegetables.

Typical Composition

Parameter	Unit	Value
Lactic acid content	%	58 – 62
Calcium Lactate content	%	35 – 40
Silicon Dioxide Content	%	1 – 3
Moisture	%	< 3
Granulation <25 mesh	%	>98
Chloride	ppm	< 10
Sulphate	ppm	< 200
Reducing sugars		Pass Fehling's test

Microbiological specification

Parameter	Unit	Value	Method
Total plate count	Cfu/g	<1000	ISO 4833
Yeast	Cfu/g	<100	ISO 21572-2
Moulds	Cfu/g	<100	ISO 21572-2
Salmonella	/25g	Absent	ISO 6579

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Nutritional Information per 100gr:

Energy	289	kcal
	1210	kJ
Fat (of which)	0	g
- Saturated fatty acids	0	g
- Mono unsaturated fatty acids	0	g
- Polyunsaturated fatty acids	0	g
- Trans fats	0	g
Cholesterol	0	g
Sodium	0	mg
Potassium	0	mg
Moisture	<3	g
Carbohydrates (of which)	79,8	g
- Sugars	0	g
- Polyols	0	g
- Dietary fiber	0	mg
- Other Carbohydrate	79,8	g
Protein	0	g
Vitamin A	0	mg
Vitamin C	0	mg
Calcium	5240	mg
Additional Vitamins	0	mg
Iron	<2	mg
Sodium	<1	mg

Heavy metal specifications

Total heavy metals	< 10 ppm
Arsenic	< 1 ppm
Lead	< 2 ppm
Mercury	< 1 ppm
Cyanide	< 5 ppm
Iron	< 10 ppm

Molecular formula and name

$C_3H_5O_3$
(S)-2-hydroxy-propanoic acid

Ingredients/ labeling

Lactic Acid E 270
Calcium Lactate E 327

Country of Origin

China

Purity and legal status

Lactic Acid 60% powder, Food grade is classified as GRAS ID nr 598-82-3 and is conform to the current editions of the Food Chemical Codex, FAO and EU reference E 270 for Lactic Acid and E 327 for Calcium Lactate.

Local food regulations should always be consulted. Concerning the status of this product, as regulation regarding its use in food may vary from country to country. CAS nr. 79-33-4.

Storage

Shelf life: max.24 months from production date when stored in cool and dry conditions well closed in its original packing.

Packaging

-18 kg Carton Box
- 25kg Paper Drum

Safety and handling

Material safety data sheet (MSDS) is available on request.

Kosher status

This product is Kosher certified. A Kosher certificate is available on request.

Halal status

This product is Halal certified. A Halal certificate is available on request.

Manufacturer

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